



## Pörlapà Barbera d'Asti DOC Superiore



Classification:	Barbera d'Asti DOC Superiore
Name:	Pörlapà
Origins of the name:	"Pörlapà!!" In the local dialect this exclamation shows admiration for something absolutely stunning.
Production area:	Bricco Quaglia hills in Bionzo, a small hamlet of Costigliole d'Asti.
Vineyard:	Bricco Quaglia
Grape variety:	Barbera 100%
Vine density:	6000 per hectare
Vine age:	about 35 years
Training method:	Guyot
Sun exposure:	south / south-east
Soil:	calcareous base, mixed clay
Yield:	6500 kg per hectare
Annual Production:	7-8000 bottles
Vinification:	Thinning of the grapes in July. Harvest at the end of September: the best bunches are collected into wooden crates. Follows fermentation on skins for about 7-8 days.
Aging:	in new barriques for 18 months
Color:	blackish and impenetrable
Bouquet:	roasted, tarry, chocolate-like, pronounced lovely ripe black fruits
Palate:	ample and elegant structure, fresh and vigorous, with an impressive continuity that boasts an impeccable fusion of fruit & oak.
Alcohol content:	14,5°
Serve at:	18-20 °C, in large & generous wine glasses
Aging potential:	12 - 15 years
Food pairings:	This monumental wine should be served like a Barolo: with red meat and game.
Reviews:	Gold Medal, Starwine 2004, USA; One of the best Barbera at Wein Gourmet 2004; 91/100 Veronelli's Guide; 2 Glasses Gambero Rosso Guide; Silver Medal at SMV 2007 Canada; Oscar Douja D'Or 2008